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Press Service,
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HOMEMADE CANDIES FOR CHRISTMAS

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Perhaps your family will want to make some inexpensive "goodies" for the Christman tree and gift boxes this year. The picture shows Parisian sweets rolled in sugar, popcorn balls, peanut brittle divinity, and jellied grapefruit peel. Other confections you might add are plain and nut fudge, chocolate dipped fruits, stuffed dates, and nut-coated marshmallows. Three recipes are given below by the Bureau of Home Economics, U. S. Department of Agriculture.

Popcorn Balls

1-1/2 cups sugar	1 teaspoon vanilla
1 cup water	2 quarts freshly popped corn
2 tablespoons vinegar	2 cups nut kernels
1/2 teaspoon salt	

Boil the sugar, water, vinegar and salt until the sirup hardens when dipped into cold water, or until a candy thermometer registers 250°F. Add the vanilla, pour while hot over the popcorn and nuts, and mix well. When cool enough to handle grease the hands and form into balls, or place in a deep layer in a greased pan and cut in oblong pieces. When cold, wrap in waxed paper. If desired, 2 squares of chocolate may be added to the sirup.

Parisian Sweets

1/2 pound figs	1/2 pound nut meats
1/2 pound dried apricots or seedless raisins	Confectioners' sugar

Wash and pick over the fruits, and combine with the nut-meats. Grind through a meat chopper, using the medium knife. Roll out about one-half inch thick on a board sprinkled with confectioners' sugar. Cut into small pieces or make balls and roll them in confectioners' sugar. Store in a tin box or tight jar.

Nut Brittle

2 cups granulated sugar	1 teaspoon vanilla
1/4 teaspoon salt	2 cups nuts
1/4 teaspoon soda	

Heat the sugar gradually in a clean smooth skillet. Stir constantly with the bowl of the spoon until a golden sirup is formed. Remove from the fire and stir in quickly the salt, soda, and vanilla. Pour the sirup over a layer of nuts in a greased pan. When cold, crack into small pieces.

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10. The following table gives the number of hours worked by each of the 100 workers.

19. The following table gives the number of hours worked by each of the 1000 workers.